



Banquet Menu

Lake Raystown Resort
Lodge & Conference Center



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Note:
Food products contain or could have come into contact with known food allergens.



Displays

Grand Display

Vegetable crudité with herb dip, seasonal fresh fruit and berries, cubed domestic cheese and a wedge of imported artisan cheeses with sliced breads and crackers
\$380.00 (serves 75)

Vegetable Crudité with Herb Dip

Fresh vegetables and relishes served with a garden herb ranch dipping sauce

Small (serves 25) \$70.00
Large (serves 50) \$115.00

Fruit Display

Carved and sliced seasonal fruit served with a strawberry yogurt dip

Small (serves 25) \$90.00
Large (serves 50) \$160.00

Antipasto Display

Assorted savory meats, cheeses, marinated grilled vegetables and olives

Small (serves 25) \$90.00
Large (serves 50) \$160.00

Hot Spinach and Artichoke Dip

A creamy blend of cheese, spinach and artichoke hearts, served with fresh baguettes

Small (serves 25) \$95.00
Large (serves 50) \$170.00

Cheese Display

Imported and domestic cheeses with gourmet crackers and fresh baguettes

Small (serves 25) \$75.00
Large (serves 50) \$140.00

Note:
All menu prices are subject to sales tax and service charge.

*Price Per Person



Hors D'Oeuvres and A La Carte

Hors D'Oeuvres

	per 50 pieces
Hot buffalo wings.....	\$75.00
Spanakopita.....	\$70.00
Assorted crostinis.....	\$85.00
Bacon wrapped scallops.....	\$105.00
Beef or chicken brochettes.....	\$100.00
Thai chicken & cashew spring rolls.....	\$85.00
Mini beef wellingtons.....	\$100.00
Mini crab cakes with remoulade.....	\$100.00
Assorted finger sandwiches.....	\$75.00
Smoked salmon canapés.....	\$85.00
Fruit kabobs with yogurt dip.....	\$85.00
Asparagus wrapped in prosciutto.....	\$95.00
Lemon ice shrimp.....	Market
Fresh strawberries with mascarpone.....	\$95.00
Assorted deluxe canapés.....	\$85.00
Brie tarts in puffed pastry.....	\$100.00
Clams casino.....	\$85.00
Crab ball.....	\$80.00
Pineapple salsa with fresh chips.....	\$65.00
Bruschetta.....	\$50.00
Crab stuffed mushrooms.....	\$80.00
Veggie rolls.....	\$80.00
Assortment of sliders.....	\$80.00
Pepperoni bread.....	\$75.00

Butler-style Hors D'Oeuvres.....\$35.00 per butler
One hour service time

Snacks

Pretzels.....	\$6.50 Per Pound
Tortilla chips, salsa, guacamole.....	\$10.50 Per Pound
Snack mix.....	\$13.00 Per Pound
Honey roasted peanuts.....	\$13.00 Per Pound
Soft pretzels with cheese sauce.....	\$18.50 Per Dozen
Assorted bags of chips.....	\$1.25 Each
Assorted granola bars.....	\$1.25 Each
Whole fresh fruit.....	\$1.95 Each
Yogurt.....	\$2.50 Each
Sliced fruit with yogurt dip.....	\$3.50 Each

Bakery Assortments

Jumbo cookies.....	\$20.75 Per Dozen
Brownies.....	\$20.75 Per Dozen
Danishes, muffins, scones.....	\$21.75 Per Dozen
Bagels with cream cheese.....	\$25.75 Per Dozen

Beverages

Fresh coffee and hot tea.....	\$21.75 Per Gallon
Iced tea with lemon wedges.....	\$20.95 Per Gallon
Lemonade or fruit punch.....	\$20.95 Per Gallon
Milk.....	\$2.50 Each
Soft drinks.....	\$1.75 Each
Bottled water.....	\$2.00 Each

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shellfish or eggs, may increase your risk of food borne illness.



Break Selections



Mega Muncher.....\$8.95

- ❖ Salted peanuts
- ❖ Potato chips and French onion dip
- ❖ Pretzels
- ❖ Assorted soft drinks

Back To Nature.....\$9.95

- ❖ Salted peanuts
- ❖ Vegetable crudité's with garden herb ranch dip

Choice of Two:

- ❖ Assorted cheeses with crackers
- ❖ Granola bars
- ❖ Whole fresh fruit

Choice of Two:

- ❖ Assorted fruit juices
- ❖ Assorted soft drinks
- ❖ Bottled waters

S'more Fun!.....\$10.95

- ❖ Freshly brewed coffee, decaf, and hot tea

Choice of Three:

- ❖ Assortment of brownies
- ❖ Assorted candy bars
- ❖ Assortment of jumbo cookies
- ❖ Vanilla or chocolate ice cream with sundae toppings

Half Time.....\$12.95

- ❖ Peanuts
- ❖ Caramel corn
- ❖ Junior hot dogs with condiments

Choice of Two:

- ❖ Hot soft pretzels with mustard or cheese sauce
- ❖ Hot buffalo wings served with celery and bleu cheese dressing
- ❖ Assortment of sliders with condiments
- ❖ Assorted Soft drinks and bottled waters

Night Owl.....\$5.25

- ❖ Assortment of munchies
- ❖ Hot soft pretzels with cheese sauce
- ❖ Mixed nuts

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Price Per Person



Breakfast and Brunch Selections

Mini Virginia Ham Biscuits.....\$3.25*

Mini biscuits filled with ham, egg, and cheese.

Quiche Bites.....\$3.25*

A traditional blend of egg, cheeses, a touch of fresh herbs, sun dried tomatoes, spinach, cheddar and broccoli.

Belgian Waffle Station\$4.50*

Belgian waffles made to order with fresh maple syrup, fresh strawberries, chocolate chips and whipped cream.

Omelet Station.....\$6.25*

Blend of eggs with fresh herbs, filled with choice of diced ham, sausage, bacon, cheese, mushrooms, tomato, spinach, peppers, or red onion.

Cascades of Fruit, Cheese, Muffins, & Scones.....\$6.25*

A wide selection of swiss, sharp cheddar, monterey jack and smoked gouda cheese accented with red and green grapes, strawberries, cantaloupe, honeydew, pineapple, oranges, mini fruit muffins, and English scones.

Petite Sandwiches and Croissants.....\$4.95*

A variety of turkey, ham, tuna, and cucumber finger sandwiches served along with chicken salad on petite croissants.

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* Price Per Person - 30 person minimum required

 Attendant Required



Breakfast Buffet and Plated Selections

Buffet Selections

Port Side Express.....\$9.50*

- ❖ Selection of two chilled fruit juices
- ❖ Assortment of breakfast breads and pastries
- ❖ Butter, assorted jams, and honey
- ❖ Assortment of bagels and cream cheese

Starboard Express.....\$15.25*

Selection of two chilled fruit juices

- ❖ Scrambled eggs
- ❖ Country smoked sausage
- ❖ Sugar-cured bacon
- ❖ Breakfast potatoes
- ❖ Assortment of breakfast breads and pastries
- ❖ Butter, assorted jams, and honey

Choice of one:

- ❖ Pancakes with warm maple syrup
- ❖ French toast with warm maple syrup
- ❖ Sausage gravy and buttermilk biscuits
- ❖ Creamed chipped beef gravy and buttermilk biscuits

Executive Continental.....\$8.50*

- ❖ Assorted breakfast breads and pastries
- ❖ Fresh sliced seasonal fruit with yogurt dip
- ❖ Choice of one chilled fruit juice

—All breakfast selections include—

Freshly brewed Coffee, Decaffeinated Coffee,
and Hot Tea

Plated Selections

Carpe Diem.....\$14.25*

- ❖ Chilled orange juice
- ❖ Hash browns
- ❖ Toasted wheat and rye breads
- ❖ Butter and assorted jams

Choice of one: **

- ❖ Grilled club steak with two fried eggs
- ❖ Three cheese omelet

Choice of one: **

- ❖ Country smoked sausage
- ❖ Crisp bacon

Morning Star.....\$12.95*

- ❖ Chilled orange juice
- ❖ Scrambled eggs
- ❖ Hash browns
- ❖ Toasted wheat and rye breads
- ❖ Butter and assorted jams

Choice of one:**

- ❖ Country smoked sausage
- ❖ Crisp bacon

Fresh Start.....\$11.95*

- ❖ Chilled orange juice
- ❖ Hash browns

Choice of one:

- ❖ Croissant breakfast sandwich with egg, bacon, and cheddar cheese
- ❖ Challah French toast with warm maple syrup

Choice of one:**

- ❖ Country smoked sausage
- ❖ Crisp bacon

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Brunch Buffet



The Bounty.....\$25.25*

- ❖ Selection of two chilled fruit juices
- ❖ Assortment of pastries and petit fours
- ❖ Traditional eggs Benedict

Choice of one:

- ❖ Sugar-cured bacon
- ❖ Country sausage

Choice of two:

- ❖ Assorted sliced and whole fresh fruit
- ❖ Fresh fruit tart
- ❖ Marinated vegetable salad
- ❖ Sliced tomato, mozzarella, and fresh basil
- ❖ Classic Caesar salad

Choice of one:

- ❖ Grilled chicken breast in teriyaki glaze
- ❖ Smoked chicken strudel with a raspberry reduction
- ❖ Sliced top round of beef with port wine sauce

Choice of two:

- ❖ Broccoli and cheese quiche
- ❖ Twice baked potato
- ❖ Hash browns au gratin
- ❖ Vegetable risotto
- ❖ Seasonal fresh vegetables

The Mayflower.....\$21.75*

- ❖ Selection of two chilled fruit juices
- ❖ Scrambled eggs
- ❖ Cheese blintzes with sour cream and fruit sauce
- ❖ Breakfast potatoes
- ❖ Rice pilaf
- ❖ Assortment of breakfast breads and pastries
- ❖ Butter and assorted jams

Choice of one:

- ❖ Sugar-cured bacon
- ❖ Country sausage

Choice of one:

- ❖ Sliced top round of beef
- ❖ Sliced oven roasted turkey
- ❖ Sliced Virginia ham
- ❖ Beef tips in burgundy sauce

—All brunch selections include—

Freshly brewed coffee, decaffeinated coffee, tea, and iced tea

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Lunch Plated Selections

All Hands on Deck.....\$20.75*

Choice of one:

- ❖ Breast of chicken with mushroom Duxelle wrapped in a delicate pastry puff
- ❖ Pan seared salmon with mango salsa
- ❖ Tender and thinly sliced grilled sirloin steak served with Kentucky bourbon onions

Choice of one:

- ❖ Fresh green beans
- ❖ Chef's choice of seasonal vegetables

Choice of one:

- ❖ Vegetable rice pilaf
- ❖ Roasted red potatoes
- ❖ Mashed potatoes

Main Deck.....\$16.25*

- ❖ Tender chicken and wild mushrooms sautéed in a marsala wine sauce
- ❖ Fresh vegetable medley

Choice of one:

- ❖ Roasted red potatoes
- ❖ Mashed potatoes

Upper Deck.....\$19.50*

Choice of one:

- ❖ Tender beef tips and onions slowly simmered in green peppercorn and cognac sauce
- ❖ Grilled chicken breast with chipotle fruit marmalade

Choice of one:

- ❖ Fresh steamed broccoli
- ❖ Chef's choice of seasonal vegetables

Choice of one:

- ❖ Mashed potatoes
- ❖ Egg noodles

Quarter Deck.....\$17.50*

- ❖ Bowtie pasta blended with diced Roma tomatoes, Greek olives, capers, wine, feta cheese, red onions, artichoke hearts and fresh basil

—All lunch plated selections include—

Fresh mixed garden greens with choice of ranch or Italian dressing
 Choice of dessert from our "Traditional" dessert list to include:
 classic cheesecake, chocolate cake, crème brulee,
 key lime pie, carrot cake and fruit tart
 Fresh baked rolls and butter
 Freshly brewed coffee, decaffeinated coffee, tea, and iced tea

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Lunch Sandwich, Soup, and Salad Selections

Afternoon Watch.....\$13.95*

- ❖ Standard sandwich set of lettuce, tomato, onion, and pickles
- ❖ Potato chips
- ❖ Whole fresh fruit
- ❖ Fresh jumbo cookie
- ❖ Creamy coleslaw
- ❖ Freshly brewed coffee, decaf, tea, and iced tea

Choice of one:

- ❖ Sliced turkey and provolone cheese
- ❖ Roast beef and cheddar cheese
- ❖ Grilled portabella and sprouts
- ❖ Sliced ham and Swiss cheese

Choice of one:

- ❖ Fresh deli roll
- ❖ Wheat bread
- ❖ Rye bread
- ❖ Croissant
- ❖ Tortilla wrap

Sailor's Delight.....\$12.95*

- ❖ Freshly brewed coffee, decaf, tea, and iced tea
- ❖ Choice of dessert from our "traditional" list

Choice of one:**

- ❖ Turkey Croissant Sandwich
Thinly sliced smoked turkey, bacon, and Swiss cheese served on a flaky croissant
- ❖ Grilled Portobello Mushroom Sandwich
A Portobello mushroom with sliced avocado, sprouts, red onion, lettuce, tomato, Swiss cheese and sun-dried tomato mayonnaise on sourdough bread
- ❖ Chicken Caesar Wrap
Tender hearts of romaine, sliced chicken breast, creamy Caesar dressing and fresh parmesan in a garlic herb tortilla wrap

Choice of one:

- ❖ Potato chips and whole fresh fruit
- ❖ Creamy coleslaw
- ❖ Pasta salad

Soup & Salad Combo Selection.....\$13.95*

Choice of one soup and one salad from the selections below and served with fresh baked rolls and butter.
Add a bread bowl to soup selection for an additional \$2.00

Soup.....\$5.50*

- ❖ Tomato basil bisque
- ❖ French onion
- ❖ New England clam chowder
- ❖ Crab bisque (add \$1.75)

Salad.....\$10.95*

- ❖ Mixed seasonal greens with ham, turkey, cheddar, Swiss cheeses, boiled egg, tomato and red onion with choice of dressing
- ❖ Romaine lettuce, sliced chicken breast, parmesan cheese and croutons with classic Caesar dressing
- ❖ Romaine lettuce, turkey, avocado, onion, bacon, tomato, bleu cheese crumbles, and boiled egg with choice of dressing

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Lunch Buffet



Ski Boat.....\$18.95*

Choice of two:

- ❖ Tomato basil bisque
- ❖ Asian ginger pasta salad
- ❖ Classic Caesar salad
- ❖ Roma tomato and mozzarella salad
- ❖ Tossed garden salad

Choice of two:

- ❖ Sweet & sour chicken
- ❖ General Tso's chicken
- ❖ Sesame beef with broccoli
- ❖ Chicken parmesan served over pasta
- ❖ Meatballs in tomato sauce
- ❖ Fried chicken
- ❖ Roast beef with gravy

Choice of two:

- ❖ Stir-fried vegetables
- ❖ Pork fried rice
- ❖ Cheese tortellini with roasted pepper pesto
- ❖ Green bean almandine
- ❖ Mashed Yukon potatoes

Includes fresh baked rolls and butter

Cruiser.....\$15.95*

- ❖ Creamy coleslaw
- ❖ Golden fried chicken**
- ❖ Yukon mashed potatoes with gravy
- ❖ Fresh baked corn
- ❖ Home-style biscuits with butter

Pontoon.....\$13.25*

- ❖ Chicken vegetable soup
- ❖ Broccoli and cheddar soup with grated cheese
- ❖ Mixed garden greens with select dressings
- ❖ Fresh vegetable crudité's with garden herb ranch dipping sauce
- ❖ Selection of ham, turkey, assorted cheeses, lettuce, tomato, onion, pickles, mustard, and mayonnaise

Includes fresh baked rolls and butter

—All lunch buffet selections include—

Freshly brewed coffee, decaffeinated coffee, tea, and iced tea
Chef's choice of assorted desserts

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Dinner Plated Selections

Full Moon.....\$34.95*

Choice of one:

- ❖ Filet medallions with a red wine bordelaise
- ❖ 4 oz. filet of beef and 4 oz. salmon with fruit salsa
- ❖ 4 oz. filet of beef and broiled lump crab cake

Choice of one:

- ❖ Twice baked potato
- ❖ Herb roasted potatoes

Half Moon.....\$25.75*

Choice of one:

- ❖ 10 oz. New York strip with wild mushroom demi-glace
- ❖ Glazed loin of pork with peppercorn marmalade
- ❖ Sautéed chicken breast wrapped in prosciutto and smoked provolone

Choice of one:

- ❖ Mushroom risotto
- ❖ Herb roasted potatoes

Crescent Moon.....\$22.75*

- ❖ One half roasted chicken with fresh herb**
- ❖ Twice baked potato

Little Moon.....\$6.25*

- ❖ Chicken Tenders or Hot Dog
- ❖ French fries and applesauce

New Moon.....\$29.75*

Choice of one:

- ❖ Chicken breast stuffed with wild mushroom risotto and port wine demi-glace
- ❖ Two broiled lump crab cakes with a Dijon remoulade
- ❖ 6 oz. filet of beef topped with bleu cheese crumbles

Choice of one:

- ❖ Garlic mashed potatoes
- ❖ Herb roasted potatoes

Harvest Moon.....\$17.95*

Choice of one:

- ❖ Pasta primavera with choice of olive oil and garlic, marinara, or alfredo sauce
- ❖ Eggplant parmesan baked with a marinara sauce and served over pasta
- ❖ Cheese tortellini tossed in ala vodka sauce

Vegan & Gluten-Free Options:

- ❖ Veggie kabobs marinated and roasted with fresh seasonal vegetables
- ❖ NY strip steak unseasoned
- ❖ Grilled chicken breast unseasoned

Harvest Moon and Vegan & Gluten-Free selections are inclusive of a fresh garden salad with oil and vinegar dressing and a baked potato.

—All dinner plated selections include—

Fresh mixed garden greens with choice of ranch or Italian dressing
 Chef's choice of seasonal vegetables
 Fresh baked rolls and butter
 Choice of dessert from our "Traditional" dessert list to include:
 classic cheesecake, chocolate cake, crème brulee,
 key lime pie, carrot cake and fruit tart
 Freshly brewed coffee, decaffeinated coffee, tea, and iced tea

Add these items to any plated dinner selection a la carte:

- | | |
|----------------------------------|--|
| ❖ Cheese tortellini.....\$3.50* | ❖ Crab bisque.....\$6.75* |
| ❖ Shrimp skewer.....Market Price | ❖ Italian wedding.....\$5.50* |
| ❖ Crab cake.....Market Price | ❖ Brushetta platter (per table).....\$15.95* |

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* Price Per Person



Dinner Buffet Selections

Full Sail.....\$37.95*

Entrees {choice of two}

- ❖ Eggplant parmesan with marinara sauce
- ❖ Seafood fettuccine
- ❖ Lemon pepper tilapia
- ❖ Chicken breast picatta
- ❖ Herb roasted turkey with traditional stuffing
- ❖ Peppercorn crusted sliced pork loin
- ❖ Sliced beef top round bordelaise

Sunset Feast.....\$31.75*

Entrees {choice of two}

- ❖ Pasta primavera tossed in alfredo sauce
- ❖ New England baked scrod
- ❖ Herb roasted chicken
- ❖ Herb roasted turkey with traditional stuffing
- ❖ Smoked bourbon apricot glazed ham
- ❖ Burgundy mushroom beef tips

—All buffet selections include—

Chef's choice of assorted desserts
 Fresh baked rolls and butter
 Freshly brewed coffee, decaffeinated coffee, tea, and iced tea

Salads {choice of two}

- ❖ Mixed garden greens
- ❖ Classic Caesar salad
- ❖ Danish cucumber salad
 - ❖ Pasta salad
 - ❖ Antipasto salad

Vegetables {choice of one}

- ❖ Seasonal vegetable medley
 - ❖ Honey glazed carrots
 - ❖ Green bean almandine
- ❖ Broccoli and cauliflower polonaise
- ❖ Snow peas, carrots and red peppers

Side {choice of one}

- ❖ Shiitake wild rice medley
- ❖ Yukon mashed potatoes
- ❖ Garlic herb egg noodles
 - ❖ Vegetable risotto
- ❖ Garlic herb roasted potatoes

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Dinner Buffet Selections

Shooting Star.....\$50.95*

Entrees {choice of two}

- ❖ Filet of Atlantic salmon in a bourbon glaze
- ❖ Chicken Duke of Wellington with Madeira wine
- ❖ Herb roasted breast of chicken with champagne sauce
- ❖ Herb roasted loin of pork with mushroom marsala sauce
- ❖ Roast sirloin of beef in peppercorn sauce

Starry Night.....\$40.25*

Entrees {choice of two}

- ❖ Chicken breast stuffed with wild mushroom risotto and port wine demi-glace
- ❖ Seared breast of chicken with an apricot glaze
- ❖ Pan seared cod with a lemon caper sauce
- ❖ Herb crusted sliced topped round of beef with a merlot demi-glace
- ❖ Roast turkey au jus

—All buffet selections include—

Chef's selection of potato and rice
 Medley of fresh seasonal vegetables
 Fresh baked rolls and butter
 Freshly brewed coffee, decaffeinated coffee, tea, and iced tea

Displays {choice of two}

- ❖ Imported and domestic cheese display with assorted crackers
 - ❖ Fresh sliced fruit display with yogurt dip
 - ❖ Antipasto display

Appetizers {choice of three}

- ❖ Crab stuffed mushrooms
- ❖ Asparagus wrapped in prosciutto
 - ❖ Bacon wrapped scallops
- ❖ Beef or chicken sate skewers
 - ❖ Bruschetta
 - ❖ Mini beef wellingtons
- ❖ Phyllo brie and raspberry tarts

Soup {choice of one}

- ❖ Italian wedding soup
- ❖ Chicken corn chowder
- ❖ Tomato basil bisque
- ❖ Crab bisque (add \$1.75*)

Salad {choice of one}

- ❖ Caesar salad with parmesan and croutons
- ❖ Fresh mozzarella and tomato with balsamic glaze
- ❖ Mixed garden greens with choice of select dressings

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Stations

Tuscan Station.....\$11.95*

Bountiful display of Italian specialties, including meats, cheeses, breads, olives, marinated vegetables, risotto and salads

Pasta Station.....\$9.95*

Assorted pastas sautéed to order with garlic, mushrooms, capers, roasted red peppers, olives, parmesan cheese, chicken, and baby shrimp. Served with your choice of alfredo, pesto, marinara, or tomato ala vodka sauce

Mashtini Station.....\$6.50*

Your choice of red skin, garlic, or Yukon gold mashed potatoes, served in martini glasses
Toppings include: bacon, scallions, cheddar cheese, sour cream and butter

Sushi Station.....\$10.95*

Classic tuna rolls, California rolls, cream cheese and smoked salmon, veggie rolls and spicy salmon

Duet of Meats.....\$18.95*

Choice of aged beef tenderloin seasoned in olive oil with savory fresh herbs and roasted to perfection
turkey breast presented with creamy horseradish and dijon mustard spreads, served with fresh baked assorted rolls

Contemporary Station.....\$10.95*

A variety of macaroni and cheese bites, potato skins, chicken and beef sliders, and sweet potato fries served with all the fixings!

Sauté Station.....\$20.75*

Choice of two:

- ❖ Risotto with diver scallops
- ❖ Gnocchi with fresh herbs
- ❖ Veal saltimbocca
- ❖ Shrimp scampi served over pasta

Seafood Station.....Market Price*

Choice of two:

- ❖ Seared encrusted tuna with soy sauce and wasabi
- ❖ Lobster rillete and avocado with key lime aioli
- ❖ Shrimp and curried rice
- ❖ Asparagus and crab lemon vinaigrette





Asian Station.....\$22.75*

Choice of three:

- ❖ Stir fry vegetables
- ❖ Pork fried rice
- ❖ Sweet and sour chicken
- ❖ Broccoli and beef
- ❖ Chicken Lo Mein
- ❖ General Tso chicken or shrimp

Carving Stations

All carved meat served with fresh baked rolls, butter, and condiments.

- ❖ Roast tenderloin of beef.....\$13.95* 
- ❖ Fresh Vermont roasted turkey.....\$7.50* 
- ❖ Baked Virginia ham.....\$7.50* 
- ❖ Herb crusted pork tenderloin.....\$9.95* 

Station Attendant.....\$80.00

Based on serving time of 1.5 hours and applicable to 3% amusement tax
*per attendant

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Desserts

Deluxe Viennese Table.....\$9.25*

Assortment of cake bites, Italian cookies, miniature French and Italian pastries, tiramisu, chilled chocolate covered strawberries, individual mousse cups, and a chocolate fountain with strawberries, bananas, marshmallows, cookies, and pretzels

Viennese Table.....\$5.50*

Assortment of cake bites, Italian cookies, and miniature French and Italian pastries

Traditional Desserts.....\$4.25*

- ❖ Classic cheesecake topped with fresh strawberries
- ❖ Three layer chocolate cake
- ❖ Crème brulee (vanilla bean custard topped with caramelized sugar)
- ❖ Key lime pie
- ❖ Carrot cake
- ❖ Fruit tart

Chocolate Fountain.....\$5.50*

Flowing milk chocolate served with strawberries, bananas, marshmallows, cookies, and pretzels for dipping

Fireside S'mores.....\$4.25*

Spend some time sitting by the fire on the Tree Tops Terrace. S'mores station includes copper fire pits, marshmallows, chocolate bars, and graham crackers to make real S'mores!

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* Price Per Person



Beverage Bar Options

Alcohol and Beverage Policy:

The Marina Café and all on-land banquet facilities do not sell alcoholic beverages, but we allow you to bring in your own alcohol. However, we require that you use our bartending staff. Lake Raystown Resort, Lodge & Conference Center can provide contact information for local Pennsylvania beer distributors that provide both delivery and pick-up serves for cases and/or kegs. Beer distributors must be paid directly by the client via separate check, credit card, or cash and the original Pennsylvania sales receipt must remain on file in our office during the scheduled event.

Per Pennsylvania alcohol regulations, if you are bringing any alcoholic beverages onto the property, you must give us your original Pennsylvania receipt to keep on file. Without an original Pennsylvania receipt, we will be unable to serve your alcohol. No out-of-state receipts will be accepted.

Overnight guests who bring kegs, will have them stored overnight at a designated Lake Raystown Resort storage facility. The kegs will be available to be picked up on the morning of your departure.

Beverage and Bar Options:

Alcohol provided by client

Bartender services are a required fee

One bartender per 100 guests at
\$30.00 per hour (minimum 2 hours)

Bottled wine, champagne, and liquor corkage fee at
\$5.00 per bottle opened

Boxed wine corkage fee at
\$15.00 per box opened

Tap fee for keg beer at
\$25.00 per keg (maximum two different brands unless
additional taps and tubs are provided by client)

Case beer fee at
\$10.00 per case

Bartender and Corkage fees are subject to 3%
amusement tax

Mixers are billable on a consumption basis
and include: Coke, Diet Coke, Sprite, Ginger Ale,
Tonic Water, Club Soda, Sour Mix, Orange Juice,
Cranberry Juice, Pineapple Juice, Lemons and Limes.

Additional garnishes are available per request with
advanced notice

Ice and glassware provided by facility

Note:

All menu prices are subject to sales tax and service charge.
Fireside S'mores and Chocolate Fountain are not available
aboard the Proud Mary Showboat.

* Price Per Person